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LISTED

WOOD FIRED OVEN
MH 49615

CLASSICO OVEN

INSTALLATION USE AND MAINTENANCE

"READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE"

"A MAJOR CAUSE OF OVEN-RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS."

"SAVE THESE INSTRUCTIONS"

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INSTALLATION INSTRUCTIONS

“Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury, or even death.”

“When this oven is not properly installed, a fire may result. To reduce the risk of fire, follow the installation instructions.”

Note: Main Nameplate is located on the right side of the front. See below drawing of the plate.

- Minimum clearance of the oven to combustibles materials: top 18 in, sides and back 0 in.
- Maintain required air space clearance between oven and combustible enclosure. DO NOT fill required air space with insulation or other materials.
- This cooking equipment is to be provided with an exhaust hood tested for compliance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96, or with the requirements in the Standard for Exhaust Hoods for Commercial Cooking Equipment UL710 or be connected to a UL Listed Factory.
- Built Grease Duct System/Building Heating Appliance Chimney System complying with Chapter 14 of NPFA 96.
- DO NOT overfire, when flame spills out of the oven, you are overfiring.
- To reduce the risk of creosote fire: Inspect oven twice monthly and clean when necessary.
- Install and use only in accordance with the installation and operating instructions.
- Contact local building official or fire officials about restrictions and installation inspection in your area.
- For use with solid wood fuel only.
- DO NOT close the oven door while a fire is in the oven.
- DO NOT remove or cover this label.
- “Non-Combustible flooring must extend out at least 36” from oven opening and at least 30” to each side of the opening”

- "Do not use grate or elevate fire – Build wood fire directly on hearth" Contact local building or fire officials concerning any installation restrictions or need for inspection of the oven installation.

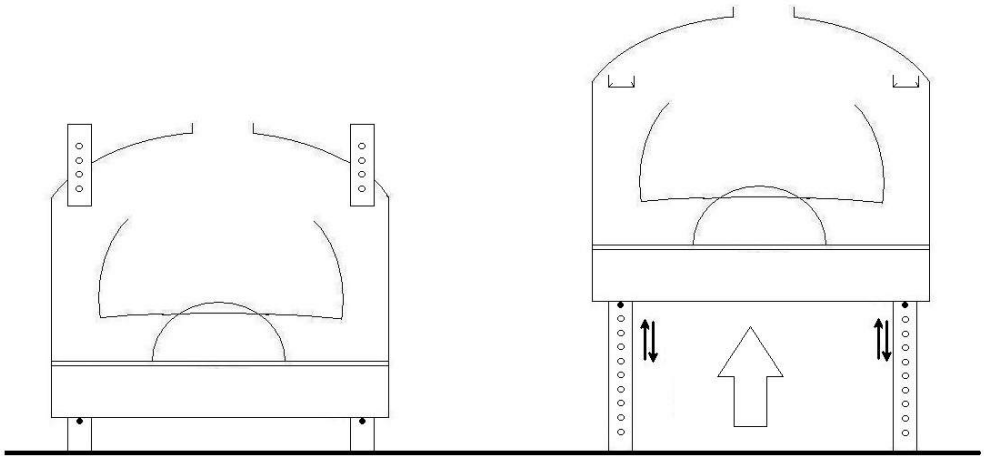
- To reduce the risk of creosote fire: Inspect the oven twice monthly and clean when necessary.

- Install and use only in accordance to the installation and operating instructions.

The installation of the oven is quite simple thanks to a smart and safe system related to the legs that can be shifted up and down into the oven and stopped at the desired high.

Once the oven is positioned at its final place, the following procedure shall be followed:

1) Lift up the oven (just 4-5 in ~10 cm) very slowly and in a secure manner using a pallet jack.
2) Remove the "Stop pin" from each of the four legs and let the legs shifting down
3) Put again the pins into the highest hole available on the legs and insert the lock into each stop pin.
4) Lift down the pallet jack and insert an additional shim
5) Repeat the steps 1-2-3 till the oven reaches the desired high.
   (Note: The suggested high is such as having the hob at approximately 47 in (~120 cm)
6) Use some silicon gel to attach the two marble shelves
7) Connect the chimney
8) Build the plant exhaust smoke according to the proper technical and legal recommendations.



Picture 1: Lifting-up the oven

Picture 2: Example of a real installation (left) and picture of the legs with holes and "Pin stop"

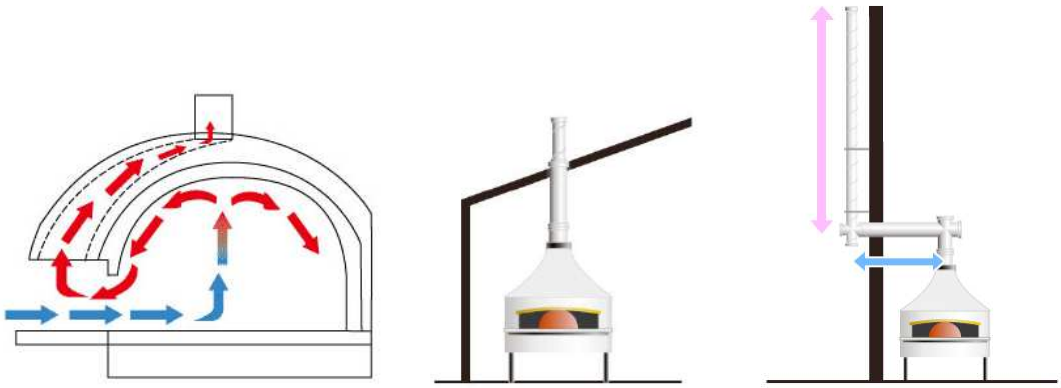
VENTING INSTRUCTION

- This cooking equipment shall be vented in accordance with requirements of Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96.

- a min. 18 inch clearance from combustible material around the chimney shall be maintained.

- The flue collar at the oven top shall be connect to UL Listed Factory Built Grease Duct System/Building Heating Appliance Chimney System complying with Chapter 14 of NFPA 96. The collar must be locked with at least four self-tapping screws locking metal band to a 10 inches standard size chimney.

Picture 3: Smoke output



Picture 4: Air circulation into the oven and example of typical chimney installation schemes

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OPERATION INSTRUCTIONS

NORMAL OPERATION:

- “Use Solid Wood Fuel Only.”

- CAUTION: never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or ‘freshen up’ a fire in this oven. keep all such liquids well away from the oven when in use.

- Do not elevate the fire. Build the fire directly on the hearth

- Pizza oven is design for cooking pizzas at temperature around 400°C

- Do not use products not specified for use with this oven.

FIRST WARM-UP PROCEDURE

Once the oven is installed in its final position, then proceed as follows:

1) **First day:** Light the fire and take the oven temperature at low level (200-250 °C) for 2-3 hours, then switch off and let's the oven getting cold again.
2) **Second day:** Light the fire and take the oven temperature at medium level (250-300 °C) for 2-3 hours, then switch off and let's the oven getting cold again.
3) **3rd-5th day:** Repeat the above procedures for the next days till the oven is completely dry.
As matter of fact, the oven is produced with some materials which are also mixed with water and some water remains into the oven and needs to evaporate during the warm-up procedure so to make the oven completely dry. During the warm-up procedure, the oven external surface will be a bit wet and also some drops could appear on the bottom. This is very normal and will finish after the water is completely evaporated and the oven will then get completely dry forever. The duration of this phenomenon is variable depending on the model and time the oven is warmed day-by-day, however, it will take an average of 5-7 days.
4) **Last day:** when the oven is completely dry (according to the previous step), the oven is ready for normal operating conditions and the temperature can reach the 400-500 °C.
5) **Ready for regular use:** From this moment on the oven is ready for regular use at operating temperature and also (at this point) eventual finishing (i.e. tiles, marble shelves,..) can be put on the oven.

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CLEANING INSTRUCTIONS

- Do not use metal brush to clean bedplate, and do not strike same surface with pizza tools.

- Do not use water to clean the bedplate.

- “Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.”

- “Creosote – Formation and need for removal. When wood is burned slowly, it produces tar and other organic vapours that combine with expelled moisture to form creosote. The creosote vapours condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire. The oven flue should be inspected at least twice a year to determine when creosote build-up has occurred. When creosote has accumulated, it should be removed to reduce risk of fire.”

- The oven flue should be inspected at least twice a year to determine when creosote build-up has occurred.

- When creosote has accumulated, it should be removed to reduce risk of fire.

CONSTRUCTION PROCESS OVERVIEW

The pizza oven type “CLASSICO” is a wood-burning handcrafted pizza oven produced by our company. It is made by a core structure of steel metal and then covered as follows:

- The internal room in completely covered by refractory material such as clay stones for the hob where the pizza is placed and cooked and refractory bricks for the dome.
- The external part (outside the core structure) is made with insulation material composed by a mixture of soft clay and cement.

We confirm that the CLASSICO ovens are handmade and built according to the Neapolitan craftsman tradition.

A brief description of the process and specifications are provided as follows:

Stage 1

As a first step, a metal steel core structure is build using steel and soldering the different parts with a standard common solder.

Picture 5: Metal core structure

Stage 2

Once the structure is ready, the base is filled by clay material mixed with cement (such layer is approximately 30 cm high). On this base, the hob is put on. The hob (the surface on top of which the pizza will be cooked) is made by typical clay material.

Picture 6: Expanded Clay meshed with cement

Picture 7: Hob and first circle bricks positioning

Stage 3

Being the hob and the first line of bricks stable, the dome is built using a proper shape to support all the bricks during the positioning. The bricks are fixed with cement.

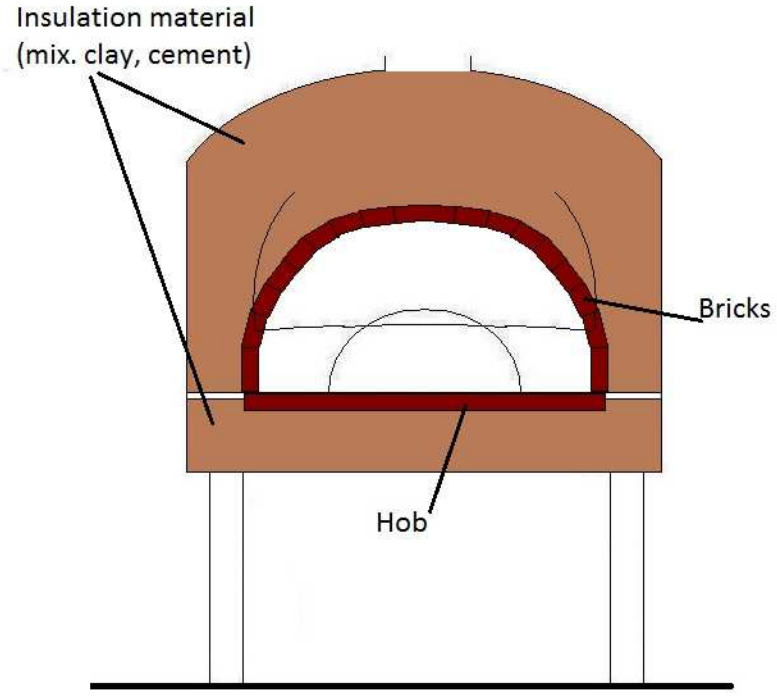
Picture 8: Dome during construction (left) and finished (right)

Stage 4

Once the dome is ready and stable, also the external part is filled with clay material mixed with cement till oven final shape is reached. On top of that, the final layer is made by cement mixed by plaster material to fine tune the shape of the oven

Picture 9: Filling with insulation material (Expanded Clay and cement)

Picture 10: Final result before painting



Picture 11: Scheme of main components

Stage 5
Finally the oven is painted and packed for shipment.

Picture 12: Final product white painted

Picture 13: Shipment of one packed oven

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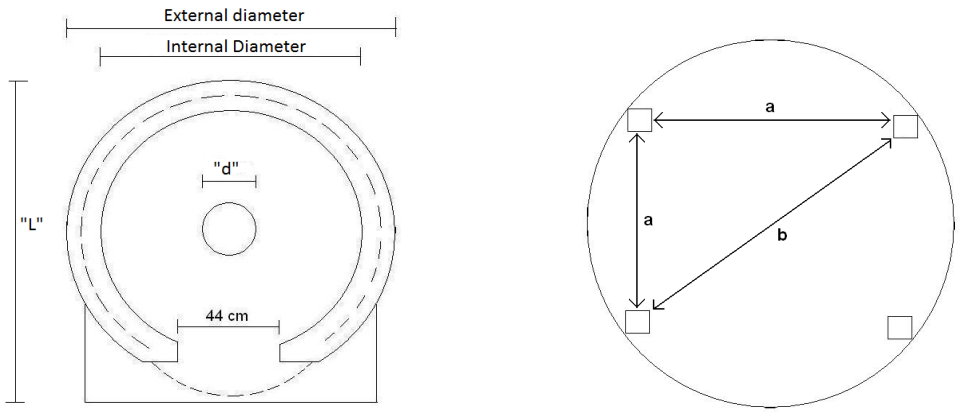
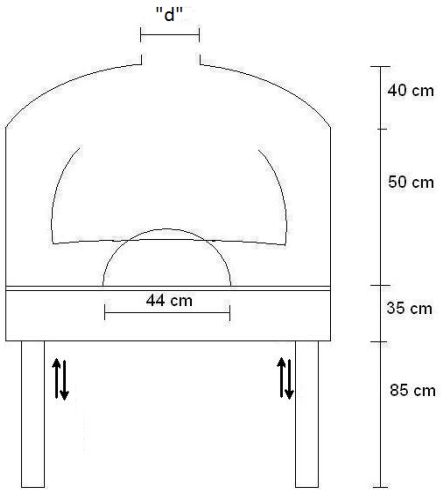
DIMENSIONS AND OPTIONAL SHAPES

The CLASSICO oven is available in five different sizes and three different shapes. Please see the below table for a summary:

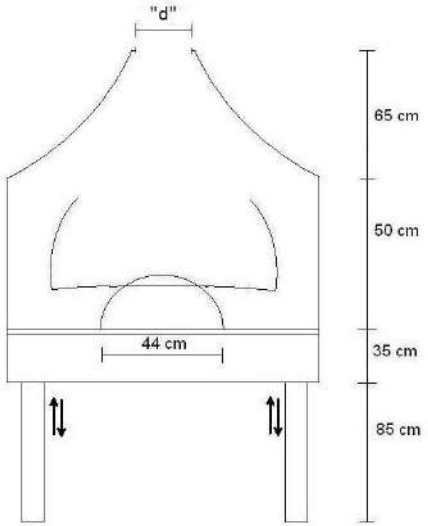
Model	Optional Shape	Internal diameter (cm)	External diameter (cm)	Other dimensions (cm)				Weight (Kg)
				"L"	"d"	"a"	"b"	
CLASSICO 2	Standard	90	125	133	20	82	115	1200
	Vulcano		125	133	20	82	115	1300
	Vulcano Extra		140	148	20	92	130	1400
CLASSICO 3	Standard	105	140	148	25	92	130	1600
	Vulcano		140	148	25	92	130	1700
	Vulcano Extra		155	163	25	106	150	1800
CLASSICO 5	Standard	120	160	168	25	106	150	1900
	Vulcano		160	168	25	106	150	2000
	Vulcano Extra		175	183	25	113	160	2100
CLASSICO 7	Standard	130	170	178	25	113	160	2300
	Vulcano		170	178	25	113	160	2400
	Vulcano Extra		185	193	25	122	172	2500
CLASSICO 10	Standard	140	185	193	25	122	172	2700
	Vulcano		185	193	25	122	172	2800
	Vulcano Extra		200	208	25	135	190	2900



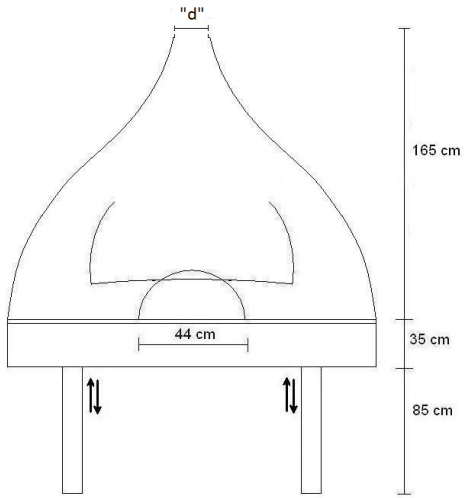
Picture 14: Horizontal section of the oven



Shape: "Standard" (default)



Shape: "Vulcano" (optional)



Shape: "Vulcano Extra" (optional)

Picture 15: Design of the oven vs. three optional shapes

We than you again for choosing our product and remain at your disposal for any further information not clearly mentioned into this manual.

Sincerely yours,